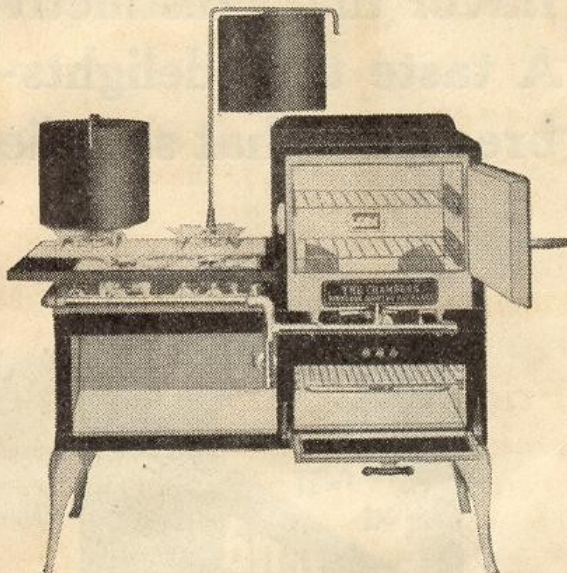


"CHAMBERS DUPLEX" Fireless Cooking Gas Range



Used and approved by Miss Fannie Farmer (author of this book); School of Domestic Arts and Science, Chicago; Domestic Science Departments of Columbia University; Universities of Illinois, Wisconsin, and Washington; and many other Domestic Science Experts, as well as by hundreds of private families. Tested and approved by "Good Housekeeping Institute."

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